



Myka Cellars

2021 BARBERA

Sierra Foothills



Wine Specs

100% BARBERA

13.9% ALCOHOL

2,271 CASES PRODUCED

\$30/PER BOTTLE RETAIL



Meet our Winemaker, Mica Raas



Scan QR Code
to learn more
about Mica.

Wholesale Inquiries:

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Tasting Notes

Deep purple in color with a bright magenta rim in the glass. Floral and vibrant berry fruit aromas waft out of the glass, with hints of sandalwood. The smooth tannin and juicy acid structure of this Barbera makes it very approachable and ready to drink now. Barbera is known in Northern Italy for being highly enjoyable and easy to drink when young, and this wine, produced in an “Old World meets New World” style, still fits that profile.

Winemaking Notes

We picked these grapes on the riper side to bring down the acids a bit, as this variety is known for racy acidity. Upon arriving at the winery, the grape bunches were destemmed and the berries were crushed. Those crushed grapes fermented in tank for several weeks, with daily pump overs, until fermentation was complete. The wine was then pressed to barrel.

Aging

Aged in 50% Medium Toast and 50% Medium Plus Toast American Oak for 18 months.

Food Pairing

The natural tartness of Barbera makes it a wonderful wine pairing to complement rich meals. It's acidity also balances well with dishes featuring tomato sauce. Try it with an earthy mushroom pizza with a drizzle of truffle oil, or a mushroom risotto. Italian sausages are a delicious pairing, we suggest them grilled, as a pizza topping, or with hearty lentils to pair with this wine. Barbera pairs well with flavorful cheeses like blue cheese or aged gouda.

Accolades

- 91 Points, The Tasting Panel
- Gold Medal, Foothill Wine Fest
- Gold Medal, Texas International Wine Competition
- Silver Medal, Lone Star International Wine Competition